

Summer Vegetarian Menu 2026



No added salt, no added refined sugar, just lots of taste and goodness.

Our meals are always prepared to be age and stage appropriate and to meet your child's individual dietary requirements. Occasionally, we may need to make small changes to the menu due to supply issues or other unexpected circumstances. If this happens, your nursery team will let you know.

Breakfast every morning

A tasty start to the day with cereal, wholemeal toast, yoghurt, warm porridge or overnight oats, and fresh fruit, served with milk or water - providing the energy children need for learning and play.

Snacks mid-morning & afternoon

A rotating selection of fresh fruit, veggie sticks, rice cakes, crackers, crumpets, pakoras, or wholemeal pitta fingers with homemade dips, served with milk or water.



We're proud to present the winning dishes from our 2026 Super Chef Competition, celebrating culinary innovation, nourishing ingredients, and standout flavours - all thoughtfully crafted by our very best chefs.



See a  ?

Click to find the recipe and make it at home

Monday

Cheesy macaroni with sweetcorn and peas

Raspberry and apricot muffins



Chef's choice sandwiches with cucumber sticks and homemade houmous

Fresh red apples

Tuesday

Herb-seasoned beans, mashed potatoes & steamed carrots

Greek-style yoghurt with blackberry and banana

Healthy homemade veggie pizza

Fresh oranges

Wednesday

Lentil con carne with rice

Fresh watermelon

Award winning: Chickpea fingers with sweet potato mash & tomato sauce



Lemon, courgette and pear loaf



Thursday

Vegetable moussaka with steamed greens

Greek-style yoghurt with mango

Pea, mint & butter bean soup with wholemeal pitta breadsticks

Fresh banana

Friday

Sweet potato, spinach and red lentil bake

Rhubarb and apple crumble with custard

Cheesy jacket potato with beans and fresh coleslaw

Greek-style yoghurt with raspberry and pear

Monday

Golden rice with roasted vegetables

Peaches

Cream cheese pitta pockets with cucumber batons and homemade houmous

Greek-style yoghurt with berry

Tuesday

Vegetable pie with green beans

Greek-style yoghurt with raspberry

Cheesy tomato melts with bean salad

Rice pudding with peach coulis

Wednesday

Award winning: Thai-style chickpeas with courgette & beansprout noodles



Blueberry and banana cake

Rich tomato and red pepper soup with orzo



Fresh honeydew melon

Thursday

Vegetable and bean pasta bake

Fresh pears

Nut-free pesto and cheese pinwheels served with homemade salsa

Apple and courgette tray bake



Friday

Vegetable and lentil stew with parsley couscous

Fresh bananas

Chef's choice veggie burrito bowl

Greek-style yoghurt with blackberry and apple

Monday

Wholemeal pasta with tomato & mascarpone sauce, served with broccoli

Greek-style yoghurt with mango and apricot

Lentil and mushroom pitta pockets served with mint yoghurt

Fresh bananas

Tuesday

Lemon and thyme chickpeas with vegetable rice

Chocolate and beetroot muffins

Award winning:

Veggie rainbow power patties

Greek-style yoghurt with apricot



Wednesday

Moroccan-spiced lentils and vegetables with rice

Fresh cantaloupe melon

Homemade cauliflower & cheese scones with vegetable batons and homemade dips

Lemon and orange biscuits

Thursday

Falafel roast with potatoes and seasonal vegetables

Banana and baby spinach loaf

Sweet potato and bean quesadillas

Fresh satsumas

Friday

Creamy leek, mushroom and butter bean pasta bake

Greek-style yoghurt with blueberry

Cheese & vegetable baguettes, tomato houmous & pepper sticks

Pear and sultana flapjacks